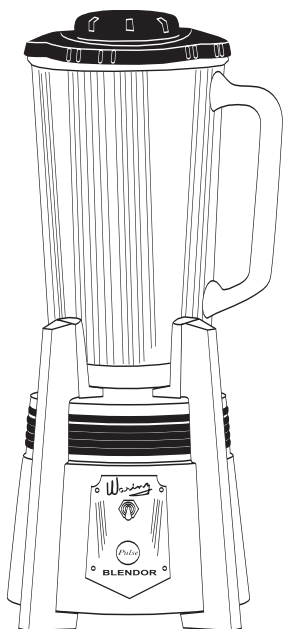


# THE *Waring*<sup>®</sup> BLENDOR

PROFESSIONAL FOOD  
AND BEVERAGE BLENDER



**RB70**

For your safety and continued enjoyment of this product,  
always read the instruction book carefully before using.

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**IMPORTANT: Always unplug the Waring® Blendor from outlet when disassembling and assembling.**

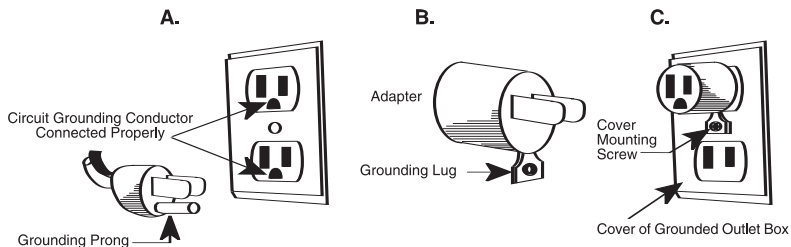
## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following.

- 1. READ ALL INSTRUCTIONS.**
- To protect against risk of electrical shock, do not put appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate the Waring® Blendor or any other electrical equipment with a damaged cord or plug, or after the unit malfunctions, or is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair, or adjustment.
- The use of attachments, including canning jars, not recommended or sold by Waring may cause fire, electric shock, or injury.

8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of jar while blending to prevent the possibility of severe personal injury and/or damage to the blender. A rubber spatula may be used, but must be used only when the blender is not running.
11. Blades are sharp. Handle carefully.
12. To avoid injury, never place blade assembly on the base without container properly attached.
13. Always operate blender with cover in place.
14. When blending hot liquids, remove center piece of two-piece cover. Limit amount of material blended to 1½ cups (12 oz.). Always begin blending at the lowest speed setting. Keep hands and other exposed skin away from the lid opening to prevent possible burns. See Hot Blending instructions, next page.
15. Do not leave blender unattended while it is running.

**SAVE THESE INSTRUCTIONS**



## GROUNDING INSTRUCTIONS

For your protection, Waring® Blenders are equipped with a 3-conductor cordset that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure A. If a grounding-type outlet is not available, an adapter, shown in Figure B, may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug. As in Figure C, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

**CAUTION:** Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

Note: Use of an adapter is not permitted in Canada.

## IMPORTANT: HOT BLENDING INSTRUCTIONS

To minimize possibility of scalding when blending hot ingredients, the following precautions and procedures must be observed:

1. Limit amount of material blended to one cup (8 oz.).
2. Completely remove the lid insert of the two-piece container lid before starting motor. (This will allow venting of the rapidly heated and expanding air present inside container when blender is running.)
3. Start blending on low speed.
4. While blender is running, up to 1½ cups (12 oz.) of additional liquid can be added. Pour liquid slowly through the opening in the lid.

## OPERATING INSTRUCTIONS

1. When placing the container on the unit base, make sure that the unit is turned OFF and is at a complete stop. Do not put the container on or take it off while the unit is running. Doing so may damage the drive shaft or blade assembly. For best results, do not fill container above 3-cup level.
2. Be sure the switch is in the OFF position and plug the blender into a convenient outlet.
3. The Waring® Blendor is ideal for blending ice drinks. A hint when mixing ice drinks: keep the blades in the container covered with liquid, turn the unit on, remove the lid insert on top of the jar lid, and feed the ice cubes slowly into the jar. **NOTE: Never use containers other than Waring® Blendor containers with your unit.**
4. Put ingredients into container, then put on cover. Always add liquid ingredients first, unless otherwise specified in recipe. Always hold container with one hand while blending.
5. **CAUTION:** To avoid damage to your blender, do not run the blender if the blades become blocked or jammed during use. Turn the blender OFF immediately, remove the container from the blender base and dislodge the material that is blocking or jamming the blade.
6. **NOTE:** Your blender has a pulse feature located on the front of the base (black rubber circular piece). To use, press PULSE as needed.
7. For your safety and protection, this blender is equipped with a thermal protector. Should your blender overheat, the motor will automatically shut off. To restart, follow these steps:
  - Unplug blender from electrical outlet.
  - Let motor cool down for approximately 2 to 5 minutes depending on the contents in the blender.
  - Once the motor has cooled down, plug unit into electrical outlet.
  - Toggle to ON position and proceed.

## HOW TO CLEAN CONTAINERS WITH NONREMOVABLE BLADES

1. Remove the container from the unit base. Remove the lid. Add a cup of cleaning solution, made by adding a few drops of dishwashing detergent to 1 cup of cool water, to the container. Scrub and flush out the interior of the container and the lid to dislodge and remove as much residue as possible. Empty the container.
2. Add more cleaning solution. Put lid on container, place container on unit base, and run on high speed for two minutes.
3. Empty the container and repeat as above, using clean rinse water in place of cleaning solution. Empty, rinse and dry, prior to storing unit.
4. Wash and rinse container prior to initial use, and immediately after each use.

## HOW TO CLEAN UNIT BASE

1. To clean the unit base, unplug the power cord. Wipe the exterior surfaces with a soft cloth or sponge dampened with cleaning solution. Rinse with clean water. Do not immerse the base in cleaning solution or water. Wipe the base with dry towel.

## RECIPES

### Shakes

#### ***Chocolate Malted Shake – 2 servings***

- ½ cup whole milk
- 1 tablespoon chocolate syrup
- 1 cup chocolate ice cream
- 3 tablespoons malt powder
- 1 teaspoon vanilla extract

Place ingredients in blender jar in order listed. Blend for 2 minutes on HI.

*Nutritional information per serving:*

*Calories 335 (31% from fat) • carb. 51g • pro. 8g • fat 12g • sat. fat 7g • chol. 37mg • sod. 242mg • calc. 239mg • fiber 0g*

### **Power Shake – 2 servings**

- ½ cup orange juice
- 1 ripe banana
- 1½ cups fresh or frozen strawberries
- 1 tablespoon sugar (optional)
- 6 – 8 ice cubes

Place ingredients in blender jar in order listed. Blend for 1 to 2 minutes on HI.

*Nutritional information per serving (with sugar):*

*Calories 138 (5% from fat) • carb. 34g • pro. 2g • fat 1g • chol. 0mg • sod. 5mg • calc. 28mg • fiber 4g*

## **SMOOTHIES**

### **Strawberry Banana Smoothie – 2 servings**

- ¾ cup nonfat milk
- 1 cup strawberries, hulled, cut in half
- ½ cup banana slices, cut into ½ inch slices
- 1 tablespoon plain fat-free yogurt
- 10 ice cubes

Place ingredients in blender jar in order listed. Cover and blend on LO for about 20 seconds, then on HI for another 40 seconds. Serve immediately.

*Nutritional information per serving:*

*Calories 84 (6% from fat) • carb. 17g • pro. 4g • fat 1g • chol. 2mg • sod. 56mg • calc. 139mg • fiber 2g*

### **Mango Lime Smoothie – 4 servings**

- 2 mangoes, peeled, pitted, and cut into 1-inch pieces

- ½ cup lime juice
- ¼ cup apple juice
- ¼ cup mango juice
- 6 tablespoons sugar
- 9 ice cubes
- ¼ cup rum (optional)

Place all ingredients in blender jar in order listed, cover, and blend for 1 to 2 minutes on HI.

*Nutritional information per serving:*

*Calories 196 (2% from fat) • carb. 43g • pro. 1g • fat 0g • chol. 0mg • sod. 6mg • calc. 16mg • fiber 2g*

### **Citrus Julius - 2 servings**

- 1 cup milk
- ¼ cup tangerine juice
- ¼ cup orange juice
- 2 tablespoons sugar
- 10 ice cubes
- ½ egg white
- ½ teaspoon vanilla extract

Place all ingredients in blender jar in order listed, cover, and blend for 1 to 2 minutes on HI.

*Nutritional information per serving:*

*Calories 175 (21% from fat) • carb. 24g • pro. 10g • fat 4g • chol. 17mg • sod. 151mg • calc. 162mg • fiber 0g*

## **BREAKFAST**

### **Oatmeal Banana Waffles – makes 8 to 10 waffles**

- 1 cup old-fashioned oatmeal (not instant)
- 1 cup flour
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- ⅛ teaspoon nutmeg
- 3 tablespoons brown sugar
- pinch salt
- 1½ cups buttermilk



- 2 large eggs
- 2 medium size ripe bananas
- 4 tablespoons butter, melted
- 1 tablespoon vanilla extract

Blend  $\frac{1}{2}$  cup of the oats on HI until they reach a powdery consistency. Put blended oats into a bowl with remaining oats and set aside. Blend the remainder of dry ingredients until thoroughly mixed. Add to oats.

Blend milk, eggs, bananas, butter and vanilla on LO until smooth.

Pour wet ingredients over dry ingredients, and stir until just mixed. Do not overmix.

Pour  $\frac{1}{2}$  cup of batter per waffle onto hot waffle iron. Serve immediately, or place baked waffles in 200°F oven until all waffles have been baked.

Nutritional information per waffle (10-waffle yield):

*Nutritional information per serving:*

*Calories 183 (32% from fat) • carb. 26g • pro. 5g • fat 7g • chol. 56mg • sod. 777mg • calc. 142mg • fiber 2g*

## **APPETIZERS**

### ***Guacamole – 8 servings***

- 1 ripe avocado, peeled, halved, and pitted
- 1 lime, juiced
- 1 clove garlic, chopped
- 1 plum tomato, quartered
- $\frac{1}{8}$  cup fresh cilantro leaves
- $\frac{1}{8}$  teaspoon salt
- 1 green onion, sliced
- 2 – 3 drops \*Tabasco® sauce or other hot sauce

Place all ingredients in a bowl and mash slightly with fork. Transfer to blender and blend on LO just until combined. Do not overblend.

For a chunkier texture: Blend all ingredients except avocado. Mash avocado by hand and stir into blended mixture.

*Nutritional information per serving:*

*Calories 43 (66% from fat) • carb. 4g • pro. 1g • fat 4g • chol. 0mg • sod. 44mg • calc. 6mg • fiber 2g*

\* Tabasco® is a registered trademark owned by the McIlhenny Company.

### **Sun-dried Tomato Tapenade - 16 servings**

- 8 ounces sun-dried tomatoes in oil, drained
- 2 garlic cloves
- 2 tablespoons grated Parmesan cheese
- ½ teaspoon oregano
- ½ teaspoon basil
- ¼ teaspoon salt
- 3 tablespoons extra virgin olive oil

Place all ingredients in blender. Mix on HI, stopping frequently to scrape down the sides of blender jar. Tapenade is best when paired with cheese and bread.

*Nutritional information per serving:*

*Calories 56 (70% from fat) • carb. 4g • pro. 1g • fat 5g • chol. 1mg • sod. 83mg • calc. 17mg • fiber 0g*

## **VINAIGRETTE**

### **Balsamic Vinaigrette – 20 servings**

- 1 tablespoon Dijon mustard
- 3 tablespoons balsamic vinegar
- 2 cloves garlic
- ½ teaspoon salt
- pepper to taste
- 1 cup olive oil

Blend first 5 ingredients on HI for a few seconds. Then, with blender running, remove small lid insert and pour in oil VERY SLOWLY. It will take a while, but the results are worth it!

*Nutritional information per serving:*

*Calories 97 (98% from fat) • carb. 0g • pro. 0g • fat 11g • chol. 0mg • sod. 77mg • calc. 1mg • fiber 0g*

### **Tangy Blue Cheese Dressing – Makes 1¼ cups**

- 1 clove garlic, peeled

- 1 shallot, peeled and cut into ½ inch pieces
- 2 tablespoons fresh Italian parsley leaves
- 1 cup lowfat mayonnaise
- ½ cup buttermilk or fat-free plain yogurt
- ¼ cup crumbled blue cheese
- ½ teaspoon kosher salt
- ¼ teaspoon ground white pepper
- dash Tabasco® or other hot sauce to taste

Place garlic, shallot and parsley in blender container. Blend on HI for 10 seconds. Scrape blender jar and add remaining ingredients. Blend on HI for 30 to 40 seconds until smooth and creamy. Let stand for 30 minutes before serving, to allow flavors to develop.

*Nutritional information per tablespoon:*

*Calories 31 (84% from fat) • carb. 1g • pro. 0g • fat 3g • chol. 4mg • sod. 112mg • calc. 13mg • fiber 0g*

## SOUPS

### **Gazpacho – 8 servings**

- 1 12 oz. can spicy vegetable juice
- 4–5 fresh plum tomatoes, quartered
- 1 can crushed tomatoes, with roasted garlic if available
- 2 cloves garlic
- 1 medium onion, chopped
- 1 stalk celery with leaves, cut into 1-inch chunks
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon steak sauce
- 1 teaspoon balsamic vinegar
- 1/2 teaspoon lemon juice
- red pepper flakes to taste
- salt to taste
- pepper to taste
- 5 – 6 drops Tabasco®

Place all ingredients in blender and run for 2 to 3 minutes on HI.

If the blender is too full, you may want to make this recipe in

2 batches.

*Nutritional information per serving:*

*Calories 22 (7% from fat) • carb. 5g • pro. 1g • fat 0g • chol. 0mg • sod. 166mg • calc. 13mg • fiber 1g*

### **Cream of Carrot Soup – 8 servings**

½ cup cooked white rice  
4 carrots, peeled and sliced  
1 medium onion, sliced  
1 stalk celery, cut into 1-inch chunks  
1½ cups chicken stock  
1 teaspoon salt  
cayenne pepper to taste  
¾ cup light cream as in Silk Pie recipe, next page  
sour cream and diced roasted red peppers (garnish)

Set aside precooked rice. In a small stockpot, bring vegetables and one cup of the chicken stock to a simmer, and cook for 20 to 25 minutes. Let cool for 15 to 20 minutes. Pour soup into blender with remaining stock, rice, salt and cayenne. Blend on LO for 1 to 2 minutes, until smooth. Add cream and chill in refrigerator to serve cold, or reheat to just below a simmer to serve hot. Garnish with diced peppers and a dollop of sour cream.

*Nutritional information per serving:*

*Calories 88 (45% from fat) • carb. 10g • pro. 2g • fat 4g • chol. 15mg • sod. 143mg • calc. 37mg • fiber 1g*

## **DESSERTS**

### **Berry Cobbler – 8 servings**

3 eggs  
1 cup milk  
¾ tablespoon baking powder  
1 cup flour  
½ cup sugar  
1 teaspoon vanilla extract  
nutmeg to taste  
cinnamon to taste  
lemon zest to taste  
berries – tossed with sugar

Mix all ingredients except fruit in blender on LO. Grease 8 individual ramekins with butter. Place fruit on the bottom and pour in batter to cover the fruit. Sprinkle with sugar and bake in 350°F degree oven for 30 minutes. Serve warm.

**Note:** Cobbler can be made with peaches, pears, apples, and other favorite fruits.

*Nutritional information per serving (cobbler batter only):*

*Calories 152 (18% from fat) • carb. 26g • pro. 5g • fat 3g • chol. 84mg • sod. 39mg • calc. 89mg • fiber 0g*

### **Amazing Chocolate Silk Pie – 12 slices**

- 12 ounces bittersweet or semisweet chocolate, broken into small pieces
- 1 tablespoon vanilla extract
- 1 package (19 ounces) silken tofu
- 1 nine-inch graham cracker or chocolate cookie crust (purchased or homemade)
- whipped cream for garnish, if desired

Melt chocolate in double boiler over barely simmering water (may also be done in microwave); stir in vanilla. Place tofu in blender jar; blend on HI until smooth, 10 to 15 seconds. Remove small lid, and, with blender running on HI, add melted chocolate mixture in a steady stream; blend 15 seconds. Stop blender and scrape sides of blender jar with a spatula. Blend on HI 10 to 15 seconds longer. Pour into crust. Cover and chill at least 4 hours before serving. May be served with slightly sweetened whipped cream.

*Nutritional information per serving:*

*Calories 281 (53% from fat) • carb. 28g • pro. 8g • fat 18g • chol. 0mg • sod. 145mg • calc. 90mg • fiber 1g*



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